



State Capitol | Lansing, Michigan 48913

PH (517) 373.1725 | FAX (517) 373.0741

[www.senate.michigan.gov/gop/senator/mcmanus/](http://www.senate.michigan.gov/gop/senator/mcmanus/)

FOR IMMEDIATE RELEASE  
October 28, 2003

Contact: Emily Carney  
517-373-1725

## **Senate declares November Michigan Venison Month**

**Lansing** – November has been declared Michigan Venison Month in recognition of the important role venison plays in Michigan’s economy and culture. The celebration coincides with Michigan’s firearm deer season, which begins Nov. 15 and runs through the end of the month.

“Deer hunting is one of our state's most popular recreational activities, and a time-honored, annual tradition for thousands of Michigan families,” said Sen. Michelle McManus (R-Lake Leelanau), a co-sponsor of the resolution. “There is no doubt that with the many hunters in Michigan and the strong Michigan hunting heritage, venison is consumed by the ton every fall.”

Each autumn, more than 700,000 hunters spend more than 10 million combined days in the field attempting to tag a deer and fill their freezers with venison. Michigan hunters were successful in harvesting more than 476,000 deer during the 2002 hunting seasons. In addition, Michigan has approximately 735 privately owned deer and elk farms across the state, with more than 28,000 head of livestock. This ranks the state near the top for privately owned deer and elk herds in the United States.

For more information on Michigan Venison Month, contact Sen. McManus at P.O. Box 30036, Lansing, MI 48909; [senmmcmanus@senate.michigan.gov](mailto:senmmcmanus@senate.michigan.gov), or 571-373-1725.

**Editor’s note: Attached is a McManus family recipe for Swiss Venison Steak.**

-more-

## Uncle Pat McManus' Secret Swiss Venison Steak

### *Ingredients*

10 lbs. Venison	2 cups chopped onions	2 cups
Drakes flour	1 sm. can mushroom caps	
1 tsp. black pepper	1 cup whole milk	
1 tbsp. Lawry's seasoned salt	1 tsp. garlic powder	
1 lg. can (50 oz.) cream of mushroom soup		

Trim away venison fat and cut meat into ½ in. thick 5 oz. serving pieces. Pound or cube each piece. Combine in a large bowl: flour, salt, pepper and garlic powder and coat each piece with mixture. Brown sides of meat on oiled grill. Layer browned meat with alternating layers of chopped onions and top off final layer with mushrooms. In a separate bowl, blend soup and milk, pour over meat, cover with tinfoil and bake at 350 degrees for 2 hours or until fork tender.

*“Back when I got my first buck, my Uncle Pat finally agreed to give me his ‘Secret Swiss Steak’ recipe. In honor of Venison Month, I thought it was time to let all of Michigan in on the secret.”*  
Sen. Michelle McManus

###